

institutions, distribution by relief agencies, animal feed, or commercial processing into canned or frozen products or into a beverage base, but shall be subject to the safeguard provisions contained in § 944.350.

[58 FR 39430, July 23, 1993 as amended at 58 FR 59934, Nov. 12, 1993; 58 FR 69185, Dec. 30, 1993; 59 FR 56380, Nov. 14, 1994; 60 FR 58499, Nov. 28, 1995; 61 FR 64253, Dec. 4, 1996]

§ 944.209 Lime Import Regulation 10.

(a) *Applicability to imports.* Pursuant to section 8e of the act and Part 944—Fruits; Import Regulations, the importation into the United States of any limes is prohibited on or after June 10, 1985, unless such limes meet the minimum grade and size requirements specified in § 911.344 Florida Lime Regulation 43.

(b) The Federal or Federal-State Inspection Service, Fruit and Vegetable Division, Agricultural Marketing Service, United States Department of Agriculture is designated as the governmental inspection service for certifying the grade, size, quality and maturity of limes that are imported into the United States. Inspection by the Federal or Federal-State Inspection Service with evidence thereof in the form of an official inspection certificate, issued by the respective Service, applicable to the particular shipment of limes, is required on all imports. The inspection and certification services will be available upon application in accordance with the rules and regulations governing inspection and certification of fresh fruits, vegetables, and other products (7 CFR part 2851) and in accordance with the Procedure for Requesting Inspection and Certification (7 CFR 944.400).

(c) The term *importation* means release from custody of the United States Customs Service. The term *commercial processing into products* means the manufacture of lime product which is preserved by any recognized commercial process, including canning, freezing, dehydrating, drying, the addition of chemical substances, or by fermentation. Limes imported for conversion into juice without further processing or preservative treatment, as herein described, shall be deemed fresh limes

subject to all regulation under this section.

(d) Any lot or portion thereof which fails to meet the import requirements, and is not being imported for purposes of consumption by charitable institutions, distribution by relief agencies, or commercial processing into products; prior to or after reconditioning may be exported or disposed of under supervision of the Federal or Federal-State Inspection Service with the costs of certifying the disposal of said lot borne by the importer.

(e) *Minimum quantity exemption:* Any person may import up to 250 pounds of limes exempt from the requirements specified in this section.

(f) The grade, size, quality and maturity requirements of this section shall not be applicable to limes imported for consumption by charitable institutions, distribution by relief agencies, or commercial processing into products, but shall be subject to the safeguard provisions contained in § 944.350.

[46 FR 35911, July 13, 1981, as amended at 50 FR 23665, June 5, 1985; 58 FR 69185, Dec. 30, 1993; 61 FR 13058, Mar. 26, 1996]

EFFECTIVE DATE NOTE: At 61 FR 43144, Aug. 21, 1996, § 944.209 was suspended, effective June 1, 1997 through December 31, 1997.

§ 944.312 Orange import regulation.

(a) Pursuant to section 8e (7 U.S.C. 608e-1) of the Agricultural Marketing Agreement Act of 1937, as amended (7 U.S.C 601-674), and part 944—Fruits; Import Regulations, the importation into the United States of any oranges is prohibited unless such oranges grade at least U.S. No. 2, and they are at least 2⁹/₁₆ inches in diameter. Effective July 1 through August 31 of each year this paragraph is suspended.

(b) The term *oranges* is defined as *Citrus sinensis*, Osbeck.

(c) The term *importation* means release from custody of the United States Customs Service. The term *processing* means the manufacture of any orange product which has been converted into sectioned fruit or into fresh juice, or preserved by any commercial process, including canning, freezing, dehydrating, drying, and the addition of chemical substances, or by fermentation.

(d) Terms and tolerances pertaining to grade and size requirements, which